



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
LICENSED CENTERS, GROUP HOMES
AND LICENSE-EXEMPT FACILITIES

Arrival Time <i>10:25</i>	a.m. p.m.	CODES X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider
Departure Time <i>11:50</i>	a.m. p.m.	
DATE <i>February 7, 2019</i>		

✓ = Inspected/Complies

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME <i>East Missouri Action Agency, Inc.</i>	DVN <i>000725326</i>	COUNTY CODE <i>157</i>
ADDRESS (Street, City, State, Zip Code) <i>104 N. French Lane Perryville MO 63775</i>	INSPECTOR'S NAME (Print) <i>Karen Clifton</i>	

An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.

A. GENERAL	E. FOOD PROTECTION
1. Clean and free of unsanitary conditions. <input checked="" type="checkbox"/>	1. Food from approved source and in sound condition; no excessively dented cans. <input checked="" type="checkbox"/>
2. No environmental hazards observed. <input checked="" type="checkbox"/>	2. No use of home canned food. No unpasteurized milk. <input checked="" type="checkbox"/>
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage. <input checked="" type="checkbox"/>	3. Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above. <input checked="" type="checkbox"/>
4. Well ventilated, no evidence of mold, noxious or harmful odors. <input checked="" type="checkbox"/>	4. Precooked food reheated to 165°. <input checked="" type="checkbox"/>
5. Screens on windows and doors used for ventilation in good repair. <input checked="" type="checkbox"/>	5. Food requiring refrigeration stored at 41° F or below. <input checked="" type="checkbox"/>
6. No indication of lead hazards. <input checked="" type="checkbox"/>	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. <input checked="" type="checkbox"/>
7. No toxic or dangerous plants accessible to children. <input checked="" type="checkbox"/>	Temp at time of Inspection <u>40</u> ° F.
8. Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines. <input checked="" type="checkbox"/>	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) <input checked="" type="checkbox"/>
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. <input checked="" type="checkbox"/>	8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines; medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. <input checked="" type="checkbox"/>
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection <u>103/104</u> ° F. <input checked="" type="checkbox"/>	9. Food, toxic agents, cleaning agents not in their original containers properly labeled. <input checked="" type="checkbox"/>
11. Pets free of disease communicable to man. <input checked="" type="checkbox"/>	10. No food or food related items stored or prepared in diapering areas or bathrooms. <input checked="" type="checkbox"/>
12. Pets living quarters clean, and well maintained. <input checked="" type="checkbox"/>	11. Food stored in food grade containers only. <input checked="" type="checkbox"/>
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. <input checked="" type="checkbox"/>	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). <input checked="" type="checkbox"/>
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. <input checked="" type="checkbox"/>	13. No animals in food preparation or food storage areas. <input checked="" type="checkbox"/>
15. A minimum of 18" separation between drinking fountains & hand sinks. <input checked="" type="checkbox"/>	14. No eating, drinking, and/or smoking during food preparation. <input checked="" type="checkbox"/>
16. No high hazards cross-connections. <input checked="" type="checkbox"/>	15. Food served and not eaten shall not be re-served to children in care. <input checked="" type="checkbox"/>
B. WATER SUPPLY (circle type)	
COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE <input type="checkbox"/>	
PRIVATE SYSTEMS ONLY	
1. Constructed to prevent contamination. <input checked="" type="checkbox"/>	
2. Meets DHSS-SCCR water quality requirements. <input checked="" type="checkbox"/>	
A. Bacteriological sample results. _____	
B. Chemical (Prior SCCR Approval Needed) _____	
C. SEWAGE (circle type)	
COMMUNITY <input checked="" type="checkbox"/> ON-SITE <input type="checkbox"/>	
ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____ <input checked="" type="checkbox"/>	
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements. <input checked="" type="checkbox"/>	
3. Meets local requirements. <input checked="" type="checkbox"/>	
D. HYGIENE	
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. <input checked="" type="checkbox"/>	
2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. <input checked="" type="checkbox"/>	
3. Personnel preparing/serving food is free of infection or illness. <input checked="" type="checkbox"/>	

Sanitation Inspection Report

FACILITY NAME <i>East Missouri Action Agency, Inc.</i>	DVN <i>000725326</i>	DATE <i>2/7/19</i>
---	-------------------------	-----------------------

G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.	✓
2. All food equipment and utensils in good repair.	✓
3. Food preparation and storage areas have adequate lighting.	✓
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	✓
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	✓
6. No carpeting or absorbent floor coverings in food preparation area.	✓
7. Adequate preparation and storage equipment for hot foods.	✓
8. Facilities with a capacity of 20 children or less shall have:	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2 compartment sink with a third portable compartment for the final sanitizing step.	N.A.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only.	↓
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991 , shall have:	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	N.A.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only.	↓
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.
B. A commercial dishwasher or a <u>3 compartment sink</u> in addition to a separate hand washing sink.	✓
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.

I. BATHROOMS

1. Cleaned as needed or at least daily.	*
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	✓
3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	✓
4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	✓
5. Hand washing sinks located in or immediately adjacent to the bathroom.	✓
6. No carpeting or absorbent floor coverings.	✓
7. Sufficient lighting for cleaning.	✓
8. No storage of toothbrushes or mouthable toys.	✓

J. INFANT/TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	N.A.
2. Utensils used in the IT Unit washed, rinsed and sanitized after each use with proper methods and equipment.	↓

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.	✓
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	✓
3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.	✓
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	✓
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	*

L. REFUSE DISPOSAL

1. Adequate number of containers.	✓
2. Clean, nonabsorbent, in sound condition.	✓
3. Outside refuse area clean; containers covered at all times.	✓
4. Inside food refuse containers covered as required.	✓
5. Restrooms used by staff have covered refuse containers.	✓

H. CATERED FOODS

1. Catered food from inspected and approved source.	N.A.
2. Safe food temperature maintained during transport. Temperature at arrival _____ ° F.	↓
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	↓
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).	↓
5. Food and food related items protected from contamination during transport.	↓

SECTION # OBSERVATIONS

A.11-13	Small fish tanks present in Classroom A. Tank tank was just brought in, will maintain a cleaning schedule as needed.
A.14	No swimming pool at facility.

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services - Section for Child Care Regulation.

The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR <i>Dgee</i>	TELEPHONE <i>547.6564</i>	DATE <i>2/7/19</i>	SIGNATURE OF CHILD CARE PROVIDER <i>Christy Buchanan</i>	DATE <i>2/7/19</i>
---------------------------------------	------------------------------	-----------------------	---	-----------------------

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME:

East Missouri Action Agency, Inc.

DVN:

000125326

DATE

2/7/19

SECTION #

OBSERVATIONS

E.8 Ready to eat foods (Raw carrots) stored uncovered in upright 2 door refrigerator.

- Foods shall be stored to prevent contamination from other foods. * Corrected *

F.1 Several spray sanitizers (in Kitchen/girls Restroom) measure greater than 200 parts per million bleach. (ppm)

- Spray sanitizers solutions shall measure 100 ppm - 200 ppm. * Corrected *

A.1 Several cots have blankets hanging off and touching other cots in Classroom A.

- Facility shall be kept free of insanitary conditions. * Corrected *

The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services - Section for Child Care Regulation.

The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

Hyon Ojima

577.6564

2/7/19

Christina Buchanan

2/7/19